

SUNDAY LUNCH

STARTERS

Homemade soup of the day served with warm rustic bread roll
Duck liver pâté, red onion marmalade, Melba toast, balsamico
Breaded cup mushrooms, Gorgonzola, mixed leaves, garlic mayo
Smoked salmon, Atlantic prawns, Marie-Rose sauce, avocado puree

MAINS

Penne pasta, basil pesto, spinach, toasted pine nuts, grated Parmigiano
Herb crusted salmon, wilted garlic spinach, crayfish & lemon butter sauce
Roast strip loin of beef, Yorkshire pudding, roast potatoes, glazed parsnips
Corn fed chicken supreme, sautéed new potatoes, pink peppercorn sauce

DESSERTS

Homemade classic Italian tiramisu with coffee & amaretto liqueur
Trio of Italian cheeses, savoury biscuits, quince jelly, celery & grapes
Exotic fresh fruit served in a brandy snap basket, lemon & lime sorbet
Vanilla & caramel pannacotta, caramelised peach slices, physalis fruit

CHILDREN 7.95

1 COURSE 12.95

2 COURSES 17.95

3 COURSES 22.95

SUNDAY: 12pm – 10pm ALL DAY

ALL MAINS SERVED WITH SEASONAL VEGETABLES **OR** MIXED SALAD

A discretionary 10% service charge will be added to your bill